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TITLE: PRODUCTION OF CONJUGATED LINOLEIC ACID AND FOOD CONTAINING THE SAME

PUBN-DATE: October 4, 1994

## INVENTOR-INFORMATION:

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## ABSTRACT:

PURPOSE: To selectively produce a conjugated linoleic acid, and to produce a food excellent in oxidation resistance, etc.

CONSTITUTION: Fats and oils are mixed and emulsified with a protein aqueous solution, and the emulsified composition is hydrogenated in the presence of a catalyst to produce fats and oils containing a conjugated linoleic acid. Further, a food mixed with the fats and the oils containing the conjugated linoleic acid in a high concentration is produced. The fats and the oils can be hydrogenated in the emulsified state of the protein aqueous solution to selectively produce the conjugated linoleic acid. A food excellent in the oxidation resistance and the browning-preventing property can be obtained by the addition of the conjugated linoleic acid.

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